Introduction

Congratulations on the purchase of a Jenn-Air refrigerator!

We appreciate your purchase decision and feel confident you will be happy with this appliance for years to come. For best results, we suggest reading this guide carefully. You will find instructions on the proper operation and maintenance of your refrigerator. Additionally food storage information has been included for you.

Should you ever need our future assistance with your refrigerator, a complete model and serial number recorded in the spaces below will be extremely helpful. These numbers are found on a data plate inside the refrigerator compartment on the upper left side.

Model Number

_____

Serial Number

_____

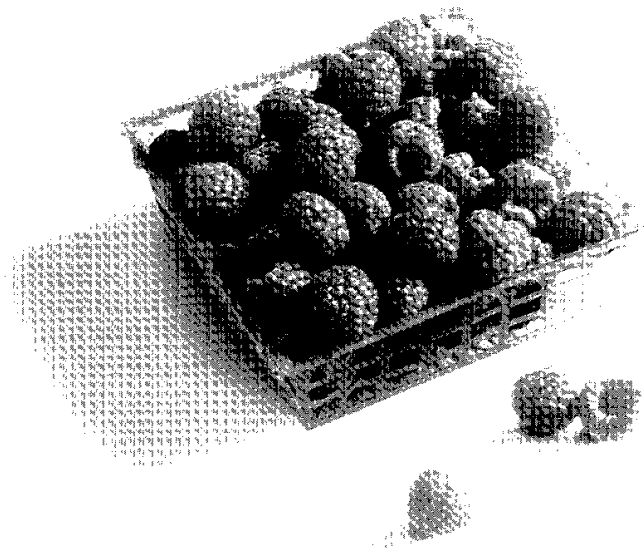
Revision Number

_____

Please keep your sales slip or cancelled check. Should any warranty service be required, proof of original date of purchase is needed. For additional questions, please contact us:

Maytag Appliances Sales Company
Attn: CAIR℠ Center
P.O. Box 2370
Cleveland, TN 37320–2370
1-800-688-1100 USA and CANADA
1-800-688-2080 TTY USA
(Mon.-Fri., 8am-8pm Eastern Time).
Internet: http://www.jennair.com

In our continuing effort to improve the quality of our refrigerators, it may be necessary to make changes to the appliance without revising this guide.



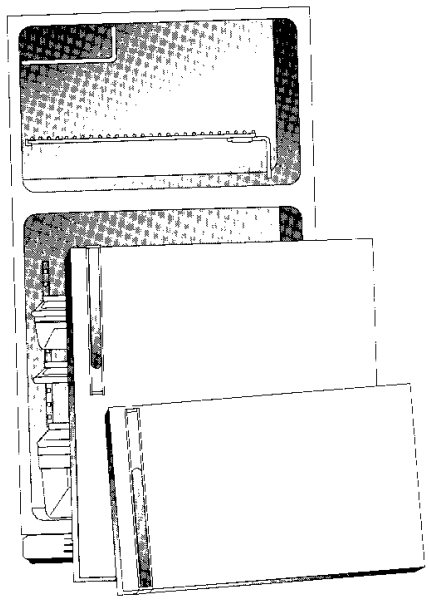
Important Safety Instructions

⚠ WARNING — When using your appliance, always follow basic precautions, including the following:

- Use the refrigerator only for its intended purpose.
- To prevent possibility of hazard due to electrical shock, never plug the refrigerator into a receptacle which has not been grounded adequately and in accordance with the local and national electrical codes. See ⚠ warning and the grounding instructions below.
- Unplug the refrigerator before cleaning or replacing a light bulb.
- In case of power failure, minimize door openings. If the power failure is of a long duration, protect the food by placing blocks of dry ice on top of the packages or check with a local frozen foods locker about temporary storage. Frozen foods which have thawed completely should not be refrozen.
- Any electrical service cord that becomes frayed or damaged should be immediately repaired or replaced. Never unplug your appliance by pulling on the power cord.
- Your refrigerator should not be operated in the presence of explosive fumes.
- Children should not climb, hang or stand on the shelves of this refrigerator.

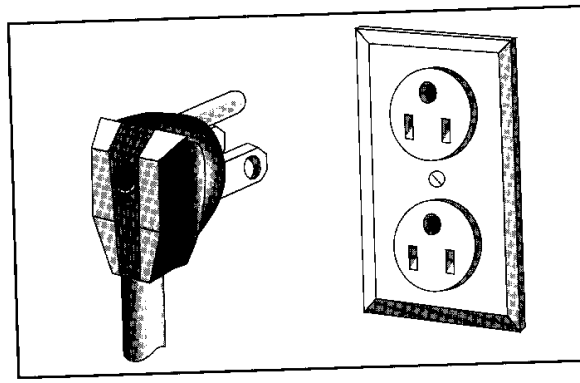
Important: Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will sit for "just a few days." If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.



⚠ WARNING — This appliance is designed to operate on a normal 115 volt, 15 amp, 60 cycle line. There should be a separate, grounded circuit serving this appliance only. Do not use an extension cord. Do not use any device that will alter the electrical performance of this appliance.

This appliance is equipped with a three-pronged grounding plug for your protection against possible electrical shock hazards. It must be plugged into a grounding receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Do not use an adapter plug.



Save These Instructions

Installation Instructions

Your new refrigerator was packed carefully for shipment. Remove and discard shelf packing clips (if used) located just above each shelf where they hook onto the frame. To remove plastic clips wiggle the clips sideways and pull straight out.

Location of Your Refrigerator

- Allow for a free flow of air through the front base grille.
- Install the refrigerator where the room temperature will not go below 55° F. With temperatures below 55°, the refrigerator will not run frequently enough to maintain proper temperature in the freezer.
- Allow a minimum 1/2" clearance on the sides, top and back for ease of installation. If refrigerator is placed with the door hinge side against a wall, you may want to allow additional space so the door can be opened wider.
- Use caution when installing the unit on vinyl or hardwood floors so as not to mark or otherwise damage the flooring. A piece of plywood, a rug or other material should be used to protect the floor while positioning the unit.

Leveling is Important

To enhance its appearance and to maintain efficient performance, your refrigerator should be level.

For refrigerators with 4 fixed wheels (models JTB1986, JTB2186):

- Adjust the leveling screws beneath each front corner at the base of the cabinet. Turn these leveling screws clockwise to raise a cabinet corner and counterclockwise to lower a cabinet corner (see fig. 3).
- If the floor is not level and it is necessary to raise the rear of the cabinet, we suggest rolling the rear wheels onto a piece of plywood or other shim material.

For all other models:

- Grasp both ends of the base grille and pull straight out to remove (see fig. 1).
- Adjust the wheels with a screwdriver or a 1/4" socket (see fig. 2).
- To prevent the refrigerator from rolling, use the leveling/lock screws. (see fig. 3). To lock the cabinet in place, turn down both leveling screws

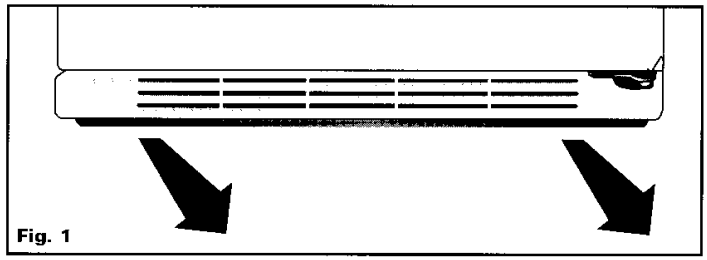


Fig. 1

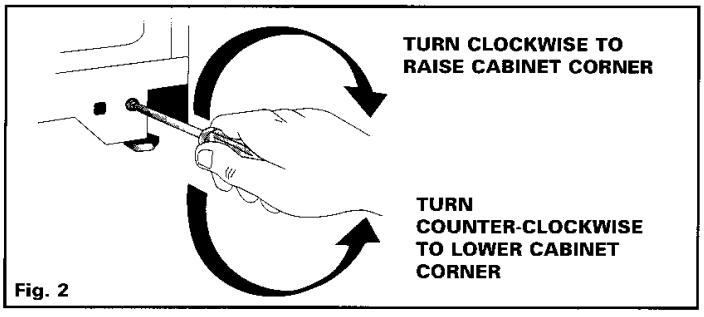


Fig. 2

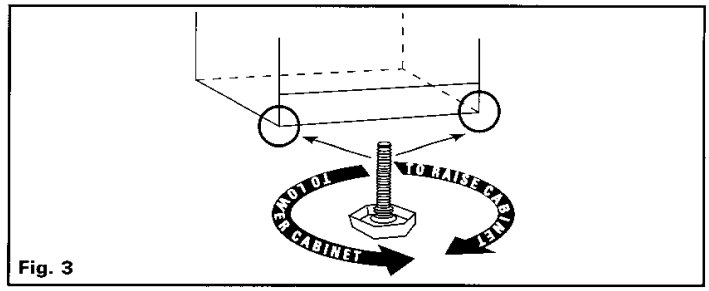
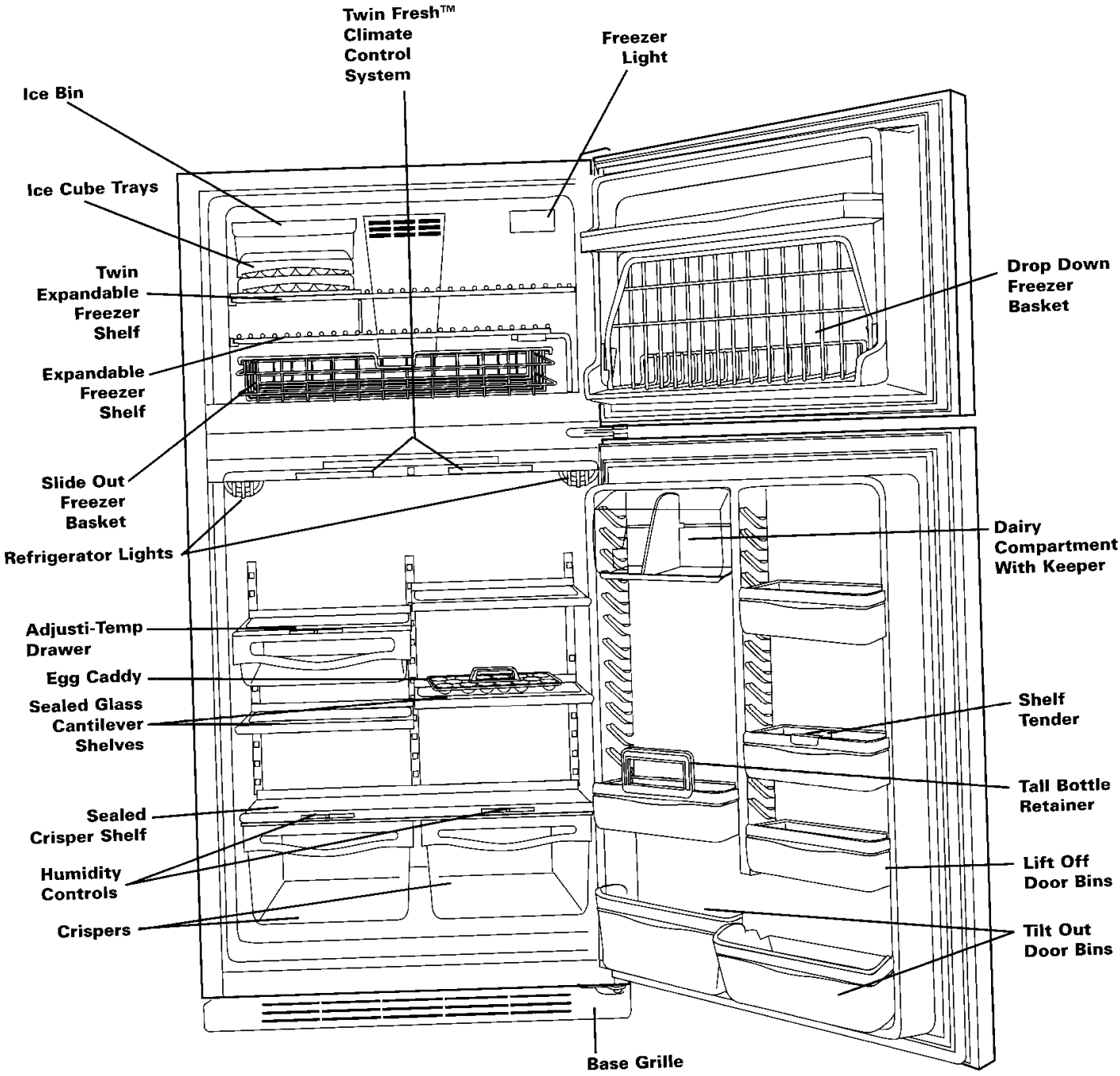


Fig. 3

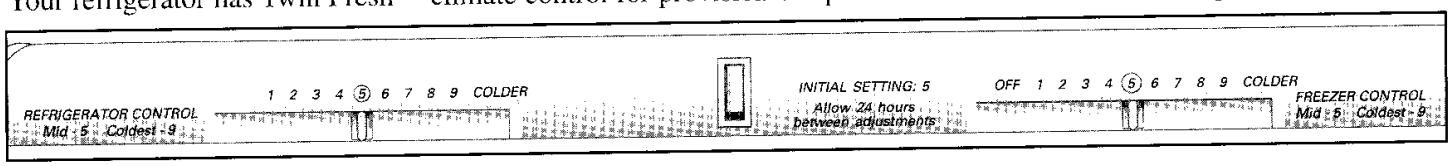
Features at a Glance



Features may vary according to model.

Temperature Controls

Your refrigerator has Twin Fresh™ climate control for provision of optimal fresh and frozen food temperatures.


REFRIGERATOR CONTROL
Mid - 5 Coldest - 9
1 2 3 4 5 6 7 8 9 COLDER
INITIAL SETTING: 5
Allow 24 hours between adjustments
OFF 1 2 3 4 5 6 7 8 9 COLDER
FREEZER CONTROL
Mid - 5 Coldest - 9

To adjust the controls, move the slide to the left or right as desired.

Twin Fresh™ Climate Control Settings

- The refrigerator control has settings from 1 (warmest) to 9 (coldest). Initially set this control on 5.
- The freezer control has settings from 1 (warmest) to 9 (coldest). Initially set this control on 5.
- Let the refrigerator run at least 8-12 hours before adding food.

Adjusting the Twin Fresh™ Climate Controls

- 24 hours after adding food, you may decide that one or both compartments should be colder or warmer. If so, adjust the control(s) as indicated in the table below.
- Except when starting the refrigerator, do not change either control more than one number at a time.
- Allow 24 hours for temperatures to stabilize before resetting.
- Changing either control will have some effect on the temperature of the other compartment.

TWIN FRESH™ CLIMATE CONTROL GUIDE

Refrigerator too Warm	Slide the refrigerator control to next higher setting.
Refrigerator too Cold	Slide the refrigerator control to next lower setting.
Freezer too Warm	Slide the freezer control to next higher setting.
Freezer too Cold	Slide the freezer control to next lower setting.
Turn refrigerator Off	Slide freezer control to OFF.

NOTE: Sliding the freezer control to OFF stops cooling in BOTH compartments. It does not shut off power to the refrigerator.

No Defrosting

Your refrigerator is designed to defrost automatically.

NOTE: During the automatic defrost cycle, you may notice a red glow/reflection in the vents on the back wall of the freezer compartment and you may hear the sound of water droplets coming into contact with the defrost heater. This is normal during the defrost cycle.

Warm Cabinet Surfaces

At times, the front of the refrigerator cabinet may be warm to the touch. This is a normal occurrence that helps prevent moisture from condensing on the cabinet. The condition will be more noticeable when you first start the refrigerator, during hot weather and after excessive or lengthy door openings.

Energy Saving Tips

- Locate the refrigerator away from heat producing appliances such as the range or dishwasher, heat vents and direct sunlight.
- Level the refrigerator and do not block ventilation around the front grille.
- Keep the freezer full to near capacity so less cold air will escape during door openings. When the freezer is less than two-thirds full, place milk cartons half full of water in the freezer.
- Let hot dishes cool slightly before putting into the refrigerator or freezer.
- Cover liquids.
- Wipe moisture from the outside of containers before placing them into the refrigerator.
- Avoid opening the doors too often.

Adjustable Features

Refrigerator Shelves

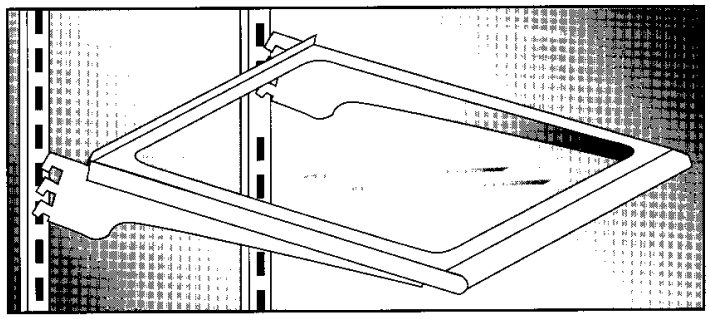
The **Tempered Glass Cantilever Shelves** can be positioned to suit your individual needs. In some models, these shelves are sealed to contain any spills which might occur.

To remove a shelf:

- slightly lift up the rear of the shelf
- pull the shelf straight out

To lock the shelf into another position:

- tilt up the front edge of the shelf
- insert the hooks into the desired frame openings
- let the shelf settle into place
- be sure the shelf is securely locked at the rear



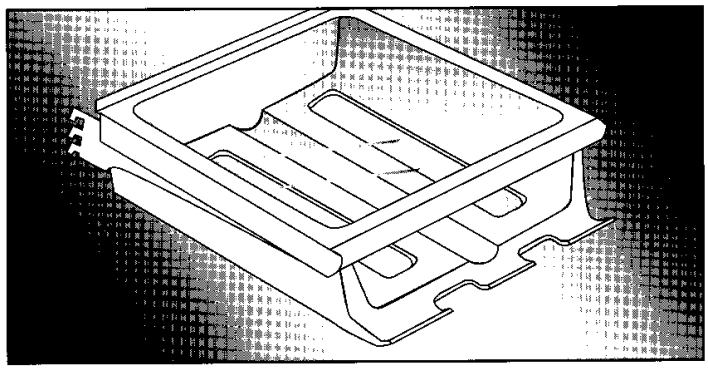
Slide-out shelves (certain models) can easily be pulled forward for access to foods placed at the rear.

To slide out:

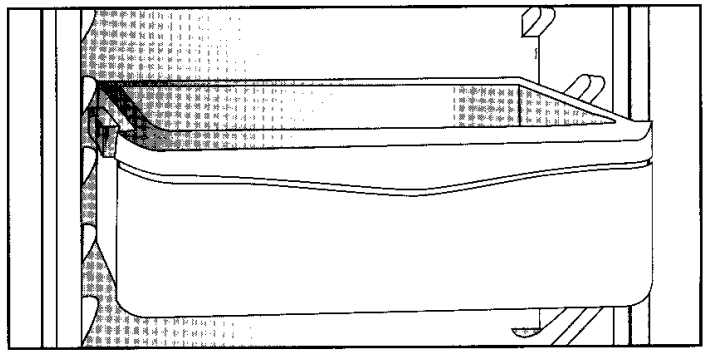
- grasp the front of the shelf and pull forward
- push in the shelf to return to the original position

⚠ *WARNING* — Never attempt to adjust a shelf that is loaded with food.

The **Multi Can Rack** (certain models) suspends from one of the cantilever shelves. It hooks over the wires found in the framework under the shelf. The sloped design allows for cans to roll forward as one is removed.



Door Shelves



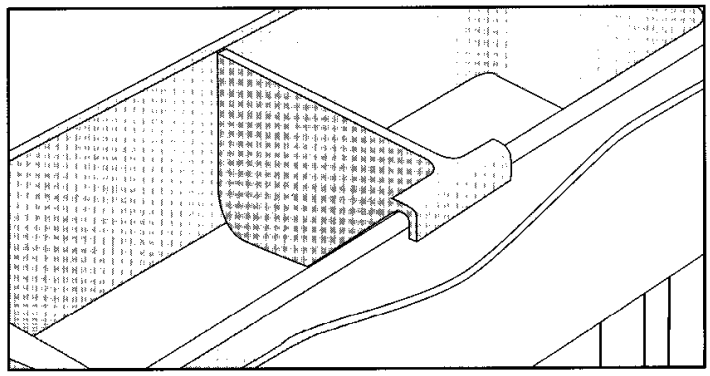
The **Lift Off Bins** are roomy enough to handle gallon-plus sized containers. They are adjustable and can be easily removed.

To remove:

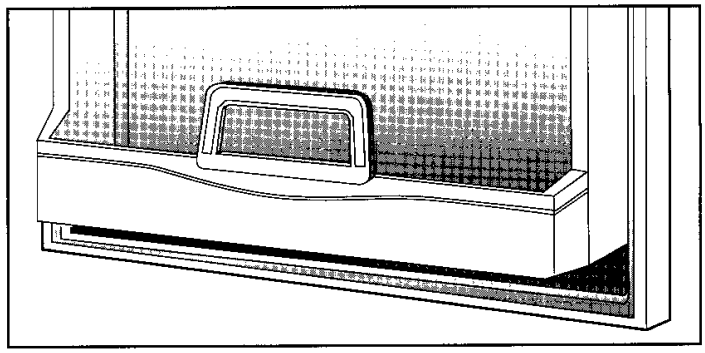
- lift the shelf front up until it clears the retainers on the door liner.
- pull the bin straight out

To replace:

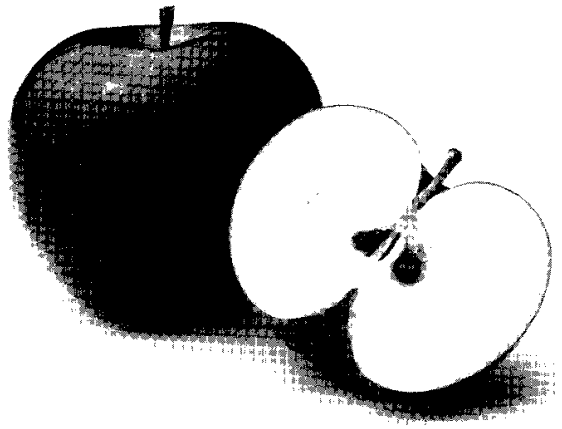
- reverse the above procedure.



A **Shelf Tender** is located in one refrigerator door bin (certain models have two tenders). Shelf tenders secure bottles and other containers in their upright position and are easily adjusted by sliding sideways. Certain models have a shelf tender on one freezer door shelf also.



The **Tall Bottle Retainer** (certain models) is designed to prevent tall bottles from tipping forward. It is easily adjusted by sliding from side to side.

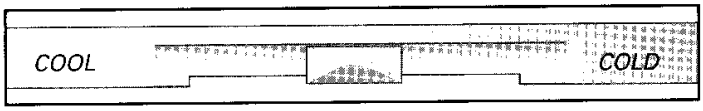


Specialized Storage Areas

Depending on the model you have chosen, your refrigerator has either a **Deli Storage Drawer** or an **Adjusti-Temp Drawer**. These drawers are designed to provide a short term storage area for fresh meats, cheeses and luncheon meats.

For models with the Adjusti-Temp Drawer, a control is located on the shelf front above the drawer. Simply slide the control knob left or right to achieve the desired internal temperature of the drawer.

- for optimal cheese storage, slide the control to the left
- for optimal meat storage, slide the control to the right



To remove this drawer for cleaning:

- pull the drawer out until it stops
- lift the drawer up slightly and pull it out

To replace the drawer:

- reverse above procedure.

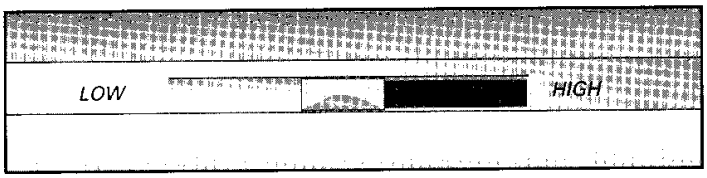
This drawer can be positioned as desired on either the left or right side of the refrigerator cabinet.

For best results, keep this drawer closed tightly at all times.

The **Crispers** are ideal for storage of fruit and vegetables. There is a humidity control located on the glass shelf above each of the crisper drawers.

For optimal fruit storage, slide the crisper control to the left to provide lower humidity conditions in the drawer.

For optimal vegetable storage, slide the crisper control to the right to provide higher humidity conditions in the drawer.



To remove a crisper drawer for cleaning:

- pull out the crisper until it stops
- tilt the drawer front up and pull it out

To replace a crisper drawer:

- align the drawer in the tracks
- lift the drawer front and slide in

For best results, keep the crispers tightly closed.

The **Sealed Crisper Shelf** (certain models) or the **Tempered Glass Crisper Shelf** also serve as the lower refrigerator shelf.

To remove the crisper shelf:

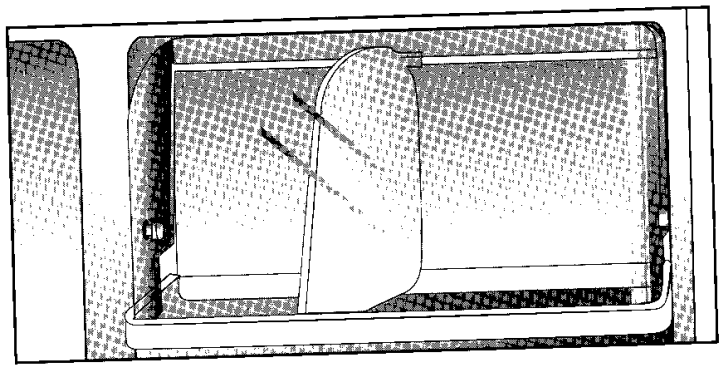
- lift the front edge of the shelf
- pull the shelf straight out

To replace the crisper shelf:

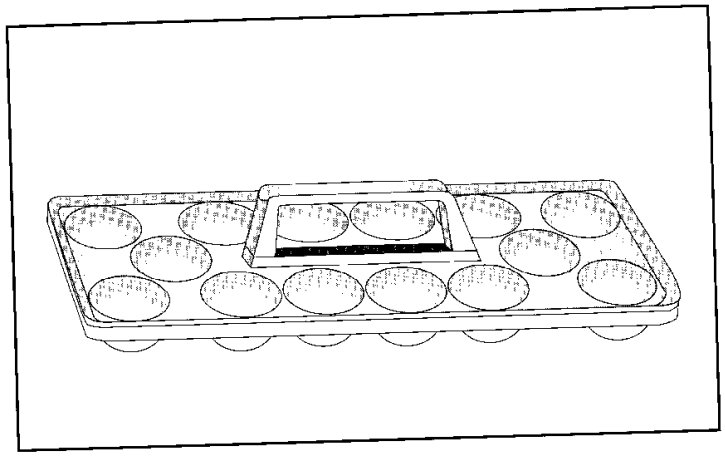
- set the rear bars on the support
- push the shelf back until the front edge can be lowered into place.

To use the roomy **Dairy Compartment,** simply raise the cover. Depending on which model you have chosen, this compartment may come equipped with a **Tender** to secure compartment contents in place or a **Butter Dish**.

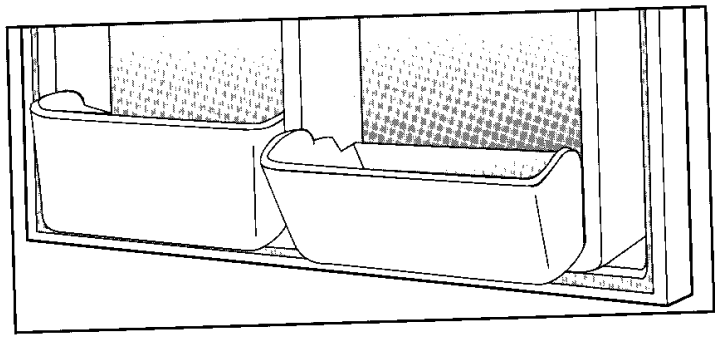
If your model has the tender, simply slide it from side to side for desired placement.



The **Egg Caddy** (style may vary) holds a "dozen-plus" eggs. It can be removed to be washed or carried to a work area.



The **Tilt Out Refrigerator Door Bins** (certain models) are ideal for storing awkward containers such as liter bottles and bagged items. By tilting the bins outward, space is opened up to conveniently load or retrieve contents.

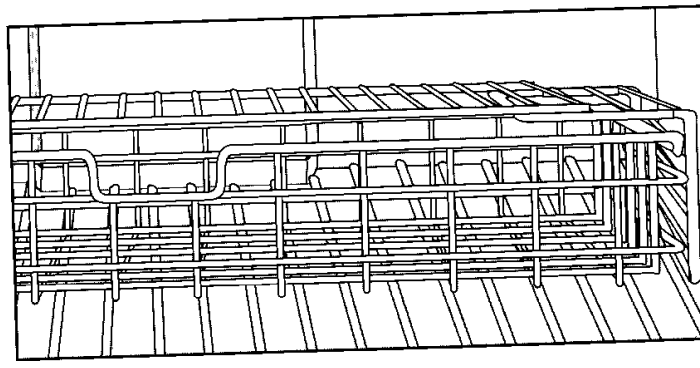


The **Slide Out Freezer Basket** (certain models) is found in the main freezer compartment. It is a convenient storage area, providing easy access to items stored in the rear of the freezer. Slide the basket out to reach or store frozen foods.

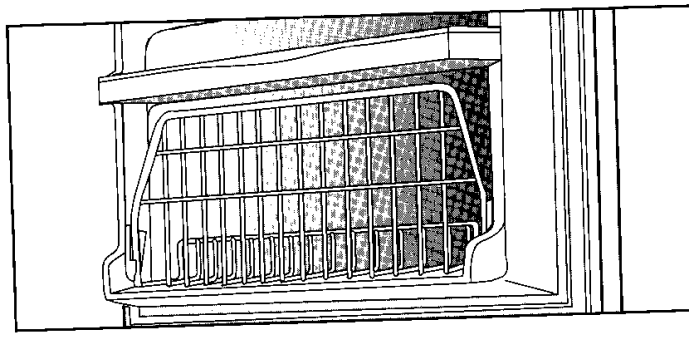
To remove the basket:

- pull the basket out until it stops
- lift and pull the basket out

To replace the basket, reverse the removal procedure.



The **Drop Down Freezer Basket** (certain models) is found on the lower shelf of the freezer door. This area provides space for frozen food items that tend to shift or slide (such as bagged vegetables).



Ice Cube Trays

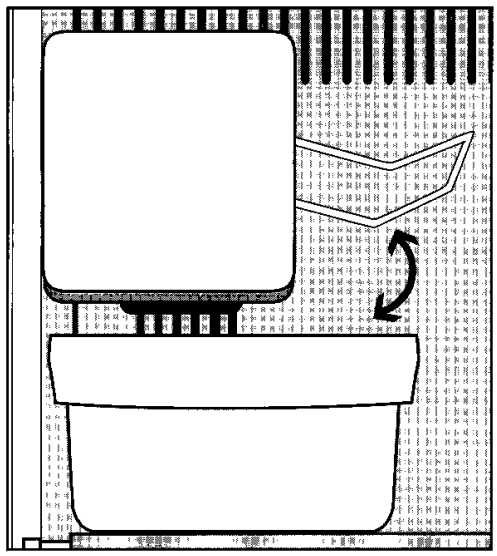
Some models are equipped with ice cube trays and an ice storage bin. To release the ice cubes from a tray, hold the tray upside down over the bin and twist both ends.

Depending on the model, the ice bin either slides into rails under an ice cube tray rack or stacks neatly on top of the ice trays.

Automatic Ice Maker (optional)

Some models are automatic ice maker ready. The number of the appropriate ice maker kit needed for installation into these models appears on the data plate (see page 1). The kit contains installation instructions and water connection instructions.

Other models have a factory installed ice maker. The water inlet tubing assembly required to complete the water connection to the water valve is located in a bag inside the refrigerator. Connect the ice maker to the water supply as instructed in the separate instructions furnished with the refrigerator.



- After your refrigerator has been hooked up to the water supply, move the wire lever arm into the down position. This will start its operation. The ice maker will fill with water when the freezer reaches the proper temperature.
- It may be 8 to 12 hours before the ice maker furnishes any usable ice cubes. The first one or two batches will probably contain undersized and irregular cubes because of air in the supply line.
- The initial batch may also contain impurities from the new water supply piping. Therefore, all cubes from the first two or three batches should be discarded.
- When the ice cubes are ejected it is normal for several cubes to be joined together at the ends. They can easily be broken apart. The ice maker will continue to make ice until the supply of ice cubes raises the wire lever arm, shutting the ice maker off.
- Certain sounds may accompany the various cycles of the ice maker. The motor may have a slight hum, the cubes will rattle as they fall into an empty storage pan and the water valve may click or "buzz" occasionally.
- If the ice is not used frequently, the ice cubes will become cloudy, shrink, stick together and taste stale. Empty the ice storage bin periodically and wash it in lukewarm water. Be sure to dry the bin before replacing it.
- To remove the ice bin, pull it forward, away from the ice maker. To avoid the ice maker dumping ice while the bin is removed, turn the ice maker off by lifting the wire lever.
- To replace the ice bin, reverse the above procedure. Turn the ice maker on by lowering the wire lever arm.
- Beverage and foods should ***not*** be placed in the ice storage bin for quick chilling. These items can block the wire lever arm, causing the ice maker to malfunction.
- Turn off (arm up) the ice maker when the water supply is to be shut off for several hours.

For Your Safety

Do not place fingers or hands on the automatic ice making mechanism while the refrigerator is plugged in. This will help protect you from possible injury. It will also prevent interference with moving parts of the ejector mechanism and the heating element that releases the cubes.

Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. The cause of this unusual discoloration can be a combination of factors such as certain characteristics of local waters, household plumbing and the accumulation of copper salts in an inactive water supply line which feeds the ice maker.

Continued consumption of such discolored ice cubes may be injurious to health. If such discoloration is observed, discard the ice cubes and contact your dealer to purchase and install a water line filter.

Food Storage Tips

Fresh Food Storage

- The fresh food compartment of a refrigerator should be kept between 34°F and 40°F with an optimum temperature of 37°F. To check the temperature, place an appliance thermometer in a glass of water and place in the center of the refrigerator. Check after 24 hours. If the temperature is above 40°F adjust the controls as explained on page 5.
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

Fruits and Vegetables

- Storage in the crisper drawers traps moisture to help preserve the fruit and vegetable quality for longer time periods. (Refer to page 10).
- Sort fruits and vegetables before storage and use bruised or soft items first. Discard those showing signs of decay.
- Always wrap odorous foods such as onions and cabbage so the odor does not transfer to other foods.
- While vegetables need a certain amount of moisture to remain fresh, too much moisture can shorten storage times (especially lettuce). Drain vegetables well before storing.

Meat and Cheese

- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.
- Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan). Cut off at least an inch around and below the moldy area. Keep your knife or instrument out of the mold itself. The remaining cheese will be safe and flavorful to eat. Do **NOT** try to save individual cheese slices, soft cheese, cottage cheese, cream, sour cream or yogurt when mold appears.

Dairy Food

- Most dairy foods such as milk, yogurt, sour cream and cottage cheese have freshness dates on their cartons for appropriate length of storage. Store these foods in the original carton and refrigerate immediately after purchasing and each use.

Frozen Food Storage

- The freezer compartment of a refrigerator should be kept at 0°F or lower. To check the temperature, place an appliance thermometer between the frozen packages and check after 24 hours. If the temperature is above 0°F, adjust the control as described on page 5.
- A freezer operates more efficiently when it is at least two-thirds full.

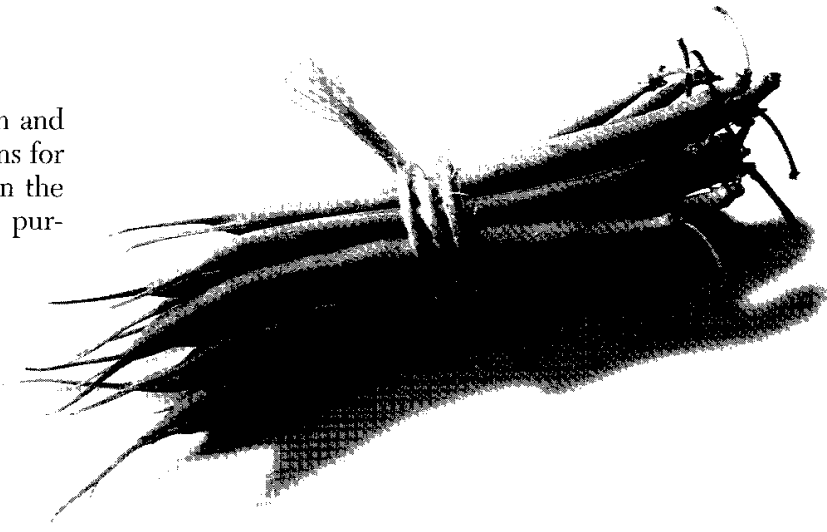
Packaging Foods for Freezing

- To minimize dehydration and quality deterioration use aluminum foil, freezer wrap, freezer bags or airtight containers. Force as much air out of the packages as possible and be sure they are tightly sealed. Trapped air can cause the food to dry out, change color and develop an off-flavor (freezer burn).
- Overwrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- **Do not refreeze meat that has completely thawed.**

Loading the Freezer

- Avoid adding too much warm food to the freezer at one time. This overloads the freezer, slows the rate of freezing and can raise the temperature of frozen foods.
- Leave space between the packages so cold air can circulate freely, allowing food to freeze as quickly as possible.
- Avoid storing hard-to-freeze foods such as ice cream and orange juice on the freezer door shelves. These foods are best stored in the freezer interior where the temperature varies less with door openings.

Refer to the Food Storage Chart on page 14 for approximate storage times.



Food Storage Chart (Storage times are approximate and may vary depending on type of packaging, storage temperature, and the quality of the food when purchased.)

Foods	Refrigerator	Freezer	Storage Tips
DAIRY PRODUCTS			
Butter	1 month	6-9 months	Wrap tightly or cover.
Milk & cream	1 week	Not recommended	Check carton date. Close tightly. Don't return unused portions to original container. Don't freeze cream unless whipped.
Cream cheese, cheese spread & cheese food	1-2 weeks	Not recommended	Wrap tightly.
Cottage cheese Sour cream	3-5 days 10 days	Not recommended	Store in original carton. Check carton date.
Hard cheese (Swiss, Cheddar & Parmesan)	1-2 months	4-6 months May become crumbly	Wrap tightly. Cut off any mold.
EGGS			
Eggs in the shell, Leftover yolks or whites	3 weeks 2-4 days	Not recommended 9-12 months	Refrigerate small ends down. For each cup of yolks to be frozen, add 1 tsp. sugar for use in sweet, or 1 tsp. salt for non-sweet dishes.
FRUITS			
Apples	1 month	8 months (cooked)	May also store unripe or hard apples at 60-70°F.
Bananas	2-4 days	6 months (whole/peeled)	Ripen at room temperature before refrigerating. Bananas & avocados darken when refrigerated.
Pears, plums, avocados	3-4 days	Not recommended	
Berries, cherries, apricots	2-3 days	6 months	
Grapes	3-5 days	1 month (whole)	
Citrus fruits	1-2 weeks	Not recommended	May also store at 60-70°F. If refrigerated, store uncovered.
Pineapples, cut	2-3 days	6-12 months	Will not ripen after purchase. Use quickly.
VEGETABLES			
Asparagus	1-2 days	8-10 months	Don't wash before refrigerating. Store in crisper.
Brussels sprouts, broccoli, cauliflower, green peas, lima beans, green onions, peppers	3-5 days	8-10 months	Wrap odorous foods. Leave peas in pods.
Cabbage, celery	1-2 weeks	10-12 months	Wrap odorous foods & refrigerate in crisperr.
Carrots, parsnips, beets, & turnips	7-10 days	8-10 months	Remove tops. Wrap odorous foods & refrigerate in the crisper.
Lettuce	7-10 days	Not recommended	
POULTRY & FISH			
Chicken and Turkey, whole Chicken and Turkey, pieces Fish	1-2 days 1-2 days 1-2 days	12 months 9 months 2-6 months	Keep in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
MEATS			
Bacon	7 days	1 month	
Beef or lamb, ground Beef or lamb, roast & steak	1-2 days 3-5 days	3-4 months 6-9 months	Fresh meats can be kept in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Ham, fully cooked, whole half slices	7 days 5 days 3 days	1-2 months 1-2 months 1-2 months	
Luncheon meat	3-5 days	1-2 months	Unopened, vacuum-packed luncheon meat may be kept up to 2 weeks in the Meat and Cheese Drawer.
Pork, roast	3-5 days	4-6 months	
Pork, chops	3-5 days	4 months	
Sausage, ground	1-2 days	1-2 months	
Sausage, smoked	7 days	1-2 months	
Veal	3-5 days	4-6 months	
Frankfurters	7 days	1 month	Processed meats should be tightly wrapped and stored in the Meat and Cheese Drawer.

Sources: United States Department of Agriculture; Food Marketing Institute; Cooperative Extension Service. Iowa State University

Vacations

If you will be gone for a month or less, leave the controls at the usual settings.

During longer absences:

a) remove all food,

b) shut off the ice maker (if installed) and the valve where you tapped into the water line to supply the refrigerator,

c) disconnect the refrigerator from the electrical outlet,

d) clean and dry the refrigerator thoroughly,

e) leave the doors open to prevent odors.

Moving

When moving, follow steps a–d under Vacations. In addition, remove and carefully pack any items that are easily removable. Ship the refrigerator in an upright position with the doors taped shut.

Replacing a Light Bulb

⚠ *CAUTION:* Disconnect the power cord before replacing light bulb(s). Wear gloves as protection against possible broken glass.

Always use a standard 40 or 60 watt appliance bulb.

Refrigerator

There are two light bulbs located under the top of the refrigerator compartment, on either side of the Twin Fresh™ control housing.

- Carefully grasp the lightbulb by reaching behind the bulb cover.
- Unscrew the lightbulb and replace.

Freezer

The freezer light is located on the back wall, near the upper right corner.

To remove the bulb cover:

- Grasp the top and bottom of the bulb cover. Press in the areas of the attachment tabs, applying enough pressure to unhook the tabs. At the same time, pivot the cover down and remove.
- Unscrew the lightbulb and replace.
- Replace the bulb cover by pivoting it back into place and snapping the tabs into the appropriate slots.

Refer to the chart on the following page for specific refrigerator cleaning guidelines.

Disconnect the power cord before cleaning.

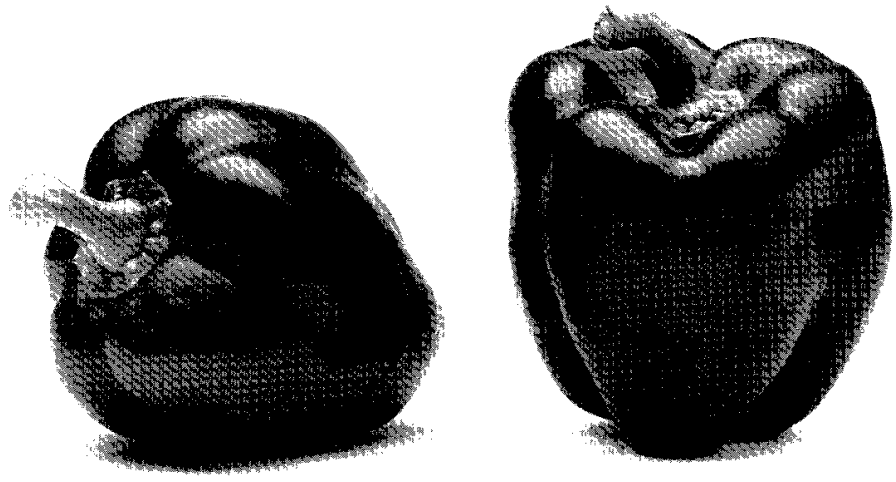
Cleaning Under the Refrigerator

Your refrigerator can be rolled out for cleaning the floor underneath. Raise the locking feet if engaged (see page 3). Pull the refrigerator straight out from the wall.

No Clean™ commercial-duty Condenser

A clean condenser means more efficient refrigerator operation. Thanks to the unique design of the condenser in your new refrigerator, there's no longer a need for routine condenser cleaning in normal home usage surroundings.

Some operating environments may be particularly dusty or greasy. In these situations, the condenser can be periodically cleaned to insure maximum efficiency.



Refrigerator Cleaning Chart

⚠ *CAUTION:* Disconnect the power cord before cleaning. Do not touch refrigerated surfaces with wet or damp hands. Damp objects stick to cold metal surfaces. Before cleaning the freezer, allow it to warm up. Allow glass shelves to warm up before immersing in warm water.

Refrigerator Cleaning Chart

Base grille	Soap and water Mild liquid sprays Vacuum cleaner attachment	Remove the base grille by grasping the ends and pulling straight out. To replace, align the clips with the round openings in the cabinet and push each end in until the base grille snaps into place.
Condenser	Cleaning Brush (Part No. 20001017) Available from your dealer.	No need for cleaning unless environment is particularly greasy, dusty or there is significant pet traffic in the home (see page 16).
Door handles	Soap and water Mild liquid sprays	
Painted metal surfaces: Cabinet, doors	Soap and water Mild liquid sprays	Dry with a clean, soft cloth. Do not wipe the refrigerator with a soiled dishwashing cloth or wet towel. These may leave residue that can scratch and weaken the paint. Do not use scouring pads, powdered cleansers, bleach or cleaners containing bleach. These products can scratch and erode the paint finish. Do not wax plastic or vinyl parts.
Door gasket	Baking soda and water Soap and water	Use 1-2 tablespoons baking soda per quart of water. Be sure to wring out excess water from sponge or cloth when cleaning around controls, lights, or electrical parts.
Glass shelves	Soap and water Glass cleaner Mild liquid sprays	**Allow the glass to warm up to room temperature before immersing in warm water.** Never use hot water.
Interior and door liner	Soap and water Baking soda and water	See above for baking soda solution. DO NOT use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polish cleaners to clean the refrigerator interior.
Drawers, bins, egg cradle, etc.	Soap and water	

*Brand names of cleaning agents are trademarks of the respective manufacturers.

CHECK THESE POINTS IF YOUR REFRIGERATOR...	
Won't run	• the temperature control turned to "Off" • the power cord not plugged in • no power at the electrical outlet • the circuit breaker tripped or the house fuse blown • refrigerator is in automatic defrost
Runs too long/ too frequently	• modern refrigerators are larger and run colder, which requires more running time to provide more stable temperatures • prolonged door openings • the base grille blocked • too many door openings • the door not sealing (due to a package or a container holding door open)
Noisy operation	• the cabinet not level • a weak floor
Odor in cabinet	• odor producing foods should be covered or wrapped • the interior needs cleaning
Warm air from cabinet bottom	• normal air flow for condenser circulation
Cabinet vibrates	• the cabinet not level • a weak floor
Moisture on inside cabinet walls	• can occur during hot, humid weather with frequent or prolonged door openings • door not closed properly
Excessive moisture in crisper	• food not wrapped properly • hot, humid weather
Foods dry out (fresh or frozen)	• the packages not wrapped or sealed properly • the crisper not tightly closed • temperature control set too cold
Cabinet light not working	• the bulb burned out • no power at the outlet
Refrigerator compartment too warm	• the refrigerator control set too warm • prolonged door openings
Refrigerator compartment too cold	• the refrigerator control set too cold
Freezer compartment too warm	• the freezer control set too warm • prolonged door openings
Sizzling sound in freezer	• a normal sound caused by defrost water dripping on defrost mechanism
Visible glow in the freezer vents	• the appearance of a red glow or reflection is normal during the defrost cycle
Freezer not freezing properly	• products with high sugar content may not harden completely when frozen (ice cream, concentrated juice, etc.) • adjust freezer control to a colder setting
Ice cubes sticking in tray	• trays may be coated with residue film from minerals in the water. Wipe trays with vinegar-soaked cloth until clean. If residue is heavy, clean trays each time the refrigerator is cleaned.
Ice cubes evaporate	• cold air moving over the ice cubes causes shrinkage, especially with limited usage. This is normal.
Automatic ice maker not operating	• the stop arm in OFF (up) position • the water supply turned off • the water pressure too low • the freezer too warm

NOTE: For further assistance contact Maytag Appliances Sales Company, Jenn-Air Customer Assistance: U.S. 1-800-688-1100

Refrigerator Warranty

Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Ice Maker – when purchased with the refrigerator and installed by the dealer the ice maker will be considered part of the refrigerator for warranty purposes.

Limited Warranty — Major Refrigeration Components

Second thru Fifth Year:

After the first year from the date of original retail purchase, through the fifth year, Maytag Appliances will repair or replace, at it's option, free of charge for parts and labor, any part of the sealed refrigeration system (consisting of the compressor, evaporator, condenser, drier and connecting tubing) and the cabinet liner (exclusive of the door liner) which fail in normal home use. Mileage and transportation charges, if required, shall be the responsibility of the owner.

Limited Warranty — Other Parts:

Second Year:

Parts other than major refrigeration components which fail in normal home use during the second year following the date of original retail purchase will be repaired or provided free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Please note: The full warranty and the limited warranties apply when the refrigerator is located in the United States or Canada. Refrigerators located elsewhere are covered by the limited warranties only including parts that fail during the first year.

LIMITATIONS OF LIABILITY

The warrantor shall not be liable for any incidental or consequential damages, including food loss. Some states do not allow the exclusion or limitation of consequential damages, so the above limitation or exclusion may not apply to you.

The specific warranties expressed above are the ONLY warranties provided by the manufacturer. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state. The specific warranties expressed above are the ONLY warranties provided by the manufacturer.

To Receive Warranty Service

To locate an authorized service company in your area contact the Jenn-Air dealer from whom your appliance was purchased; or cal Maytag Appliances Sales Company, Jenn-Air Customer Assistance at the number listed below. Should you not receive satisfactory warranty service, please write:

Maytag Appliances Sales Company
Attn: CAIR℠ Center
P.O. Box 2370
Cleveland, TN 37320–2370
U.S. and CANADA 1-800-688-1100
U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number, serial number, and revision number (found on the top front interior of the refrigerator compartment);
(c) Name and address of your dealer and the date the appliance was bought;
(d) A clear description of the problem you are having;
(e) Proof of Purchase (sales receipt).

What Is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
   - **a.** Improper installation, delivery, or maintenance.
   - **b.** Any repair, modification, alteration or adjustment not authorized by the manufacturer or an authorized servicer.
   - **c.** Misuse, abuse, accidents, or unreasonable use.
   - **d.** Incorrect electric current, voltage or supply.
   - **e.** Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to :
   - a. Correct installation errors.
   - b. Instruct the user on proper use of the product.
   - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person a a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

User's Guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

Jenn-Air • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208

Form No. 414CJC Part No. 110337-3 Litho U.S.A.

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